

Karli Bednar

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SUMMARY

Experienced Chef with 3+ years focusing on Fine Dining. Known for operational excellence.

EMPLOYMENT HISTORY

Sous Chef — Rohan, Ziemann and Howe (Jul 2018 - Jul 2023)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Catered private events for up to 273 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.

Private Chef — Goyette, Cole and Schulist (Apr 2021 - Present)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Blanda Inc (Nov 2023 - Present)

- Catered private events for up to 268 guests with 95%+ client satisfaction.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.

Executive Chef — Cole - Weissnat (Jul 2014 - Present)

- Catered private events for up to 237 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Veum - Dicki (Jul 2023 - Present)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 257 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

Pastry • Plant-based • Asian Fusion

Kitchen Skills

Plating • Butchery • Menu Design • Baking • Sauce-making • Cost Control

Operations

Catering • HACCP • Inventory Management

Soft Skills

Team Leadership • Training • Time Management • Quality Control

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Feeney, Corwin and Macejkovic Institute (2017)

PROJECTS

vulgo turbo solutio - Robust maximized access

CERTIFICATIONS

- Certified Sommelier (optional)